

THE
RUMFORD
Cook Book

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OF THE
RUMFORD COMPANY, Providence, R. I.

Table of Weights and Measures

Make all measurements level.

3 teaspoons liquid.....	= 1 tablespoon
3 tablespoons liquid.....	= $\frac{1}{2}$ gill or $\frac{1}{4}$ cup
$\frac{1}{2}$ cup.....	= 1 gill
2 gills.....	= 1 cup
2 cups.....	= 1 pint
2 pints (4 cups)	= 1 quart
4 cups liquid.....	= 1 quart
4 cups flour.....	= 1 pound or 1 quart
$\frac{1}{2}$ cup butter, solid.....	= $\frac{1}{4}$ pound, 4 ounces
2 cups granulated sugar.....	= 1 pound
$2\frac{1}{2}$ cups powdered sugar.....	= 1 pound
1 pint chopped meat, solid....	= 1 pound
10 eggs, without shells.....	= 1 pound
8 eggs with shells.....	= 1 pound
2 tablespoons butter.....	= 1 ounce
4 tablespoons butter.....	= $\frac{1}{4}$ cup
2 tablespoons gran. sugar.....	= 1 ounce
4 tablespoons flour.....	= 1 ounce

One-half spoonful is measured lengthwise of the spoon.

A set of measures (quart, pint and half-pint) should be in every kitchen. The graduated measures divided into quarters, halves and thirds are best. A graduated glass measure is also advisable for the correct measurement of liquids.

A set of accurate scales is also indispensable to good cooking and housekeeping.

Table of Proportions

- 1 measure liquid to 1 measure flour for pour batters.
1 measure liquid to about 2 measures flour for drop batters.
1 measure liquid to about 3 measures flour for dough.
 $\frac{1}{3}$ to 2 or more cakes compressed yeast softened in $\frac{1}{2}$ cup water to 1 pint liquid.
 $\frac{1}{2}$ cup liquid yeast to 1 pint liquid.
 $\frac{1}{4}$ teaspoon salt to 1 quart milk for custards.
 $\frac{1}{4}$ teaspoon salt to 1 cup, or 1 teaspoon to 1 quart sauce or soup.
 $\frac{1}{4}$ teaspoon salt to 1 pint flour.
1 teaspoon flavoring extract to 1 quart custard, or cream.
1 tablespoon flavoring extract to 1 quart mixture to be frozen.
 $\frac{2}{3}$ cup, or less, sugar to a quart milk for custards, etc.
1 cup sugar to 1 quart milk or cream for ice cream.
1 cup sugar for each dozen yolks used in ice cream.
4 eggs to 1 quart milk for plain cup custard.
6 to 8 eggs to 1 quart milk for custards to be turned from mold.
 $\frac{1}{4}$ package, or half an ounce gelatine to scant pint liquid.
3 cups water, more of milk, or stock, to 1 cup rice.
1 ounce (2 tablespoons) butter, $\frac{1}{2}$ ounce (2 tablespoons) flour to 1 cup liquid for sauce.
1 ounce (2 tablespoons) butter, $\frac{1}{2}$ ounce (2 tablespoons) flour to 1 pint liquid for soups.
1 cup cooked meat, or fish cut in cubes, to $\frac{3}{4}$ or 1 whole cup sauce.
Meat from $3\frac{1}{2}$ pound chicken equals about 1 pint, or 1 pound.



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General Collections

P 5320

hands, shape into a loaf and place in a deep, buttered pan. Allow it to stand five minutes before placing in the oven. Bake slowly and for a little longer time than is necessary to bake white bread. Protect the loaf by placing a sheet of paper on top of it, oiling the side which comes next to the bread.

This bread can be eaten by those with weak digestion who can not assimilate bread prepared with yeast.

Baking Powder Biscuit, No. 1

2 level cups flour	1 level tablespoon butter, or
4 level teaspoons Rumford	butter substitute
baking powder	1 level tablespoon lard
1 level teaspoon salt	$\frac{3}{4}$ cup milk and water, in
	equal parts.

Mix the flour, baking powder and salt and sift twice. Work in the shortening with the tips of the fingers. Add gradually the liquid (more or less as required according to quality of the flour), mixing with a knife until of the consistency of a soft dough. Toss on a floured board, pat and roll lightly to one-half inch in thickness. Cut into shape and bake in a hot oven fifteen minutes.

Baking Powder Biscuit, No. 2

2 level cups flour	$\frac{1}{2}$ level teaspoon salt
4 level teaspoons Rumford	2 level tablespoons butter, or
baking powder	butter substitute
	$\frac{3}{4}$ cup milk.

Mix the same as Baking Powder Biscuit No. 1.

Twin Biscuit

Use recipe for Baking Powder Biscuit No. 1, or No. 2. Roll a little less than one-half inch in thickness, brush over with melted butter and put together in pairs. Bake in a quick oven from twelve to fifteen minutes.

Graham Biscuit

$1\frac{1}{3}$ level cups flour	$\frac{1}{2}$ level teaspoon salt
$\frac{2}{3}$ cup Graham flour	2 level tablespoons butter, or
4 level teaspoons Rumford	butter substitute
baking powder	$\frac{3}{4}$ cup milk.

Mix flour, baking powder and salt and sift twice. Work in the shortening with the tips of the fingers. Add the milk gradually. Toss on a floured board, pat and roll to one-half inch in thickness. Cut into shape and bake in a hot oven twelve to fifteen minutes.

Kneaded Biscuit

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|--|---|
| 2 level cups flour | 1 level teaspoon salt |
| 4 level teaspoons Rumford
baking powder | 3 level tablespoons butter, or
butter substitute |
| 1 scant cup milk. | |

Mix as Baking Powder Biscuit No. 1. The dough should be stiff enough to knead. Knead five minutes, roll to one-half inch in thickness, cut in squares and crease the top four times with a knife. Bake in a quick oven fifteen minutes.

Egg Biscuit

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| 2 level cups flour | 3 level tablespoons butter, or |
| 4 level teaspoons Rumford
baking powder | butter substitute |
| 1 level teaspoon salt | 2 eggs, well-beaten |
| | $\frac{2}{3}$ cup milk. |

Mix the flour, baking powder and salt, and sift twice. Work in the shortening, add the eggs, then gradually the milk. Drop by spoonfuls, one-half inch apart, on an oiled pan. Bake in a quick oven ten minutes.

Parker House Rolls

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|--|-----------------------------------|
| 2 level cups flour | $\frac{1}{2}$ level teaspoon salt |
| 4 level teaspoons Rumford
baking powder | 2 level tablespoons butter, or |
| 2 level teaspoons sugar, or
corn syrup | butter substitute |
| | $\frac{2}{3}$ cup milk. |

Mix as Baking Powder Biscuit No. 1. Roll to one-third inch in thickness, cut with a round or oval cutter, and crease in the centre with the handle of a case knife first dipped in flour. Brush one-half with melted butter or butter substitute and fold over. Put in a pan one-half inch apart and bake in a quick oven fifteen minutes.

Fruit Rolls

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|---|--|
| 2 level cups flour | $\frac{2}{3}$ cup milk |
| 4 level teaspoons Rumford
baking powder | $\frac{1}{3}$ cup stoned raisins, chopped fine |
| $\frac{1}{2}$ level teaspoon salt | 2 tablespoons citron, chopped fine |
| 2 level tablespoons butter, or
butter substitute | 2 level tablespoons sugar, or
corn syrup |
| | $\frac{1}{3}$ level teaspoon cinnamon. |

Mix as Baking Powder Biscuit No. 1. Roll to one-quarter inch in thickness. Brush over with melted butter, or butter substitute, sprinkle with the fruit, sugar and cinnamon, and roll up like a jelly roll. Cut into pieces three-quarters inch in thickness, and bake in a quick oven fifteen minutes.

Gems of Corn Meal

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|--|--|
| 1 level cup corn meal | 2 level tablespoons sugar |
| 1 level cup flour | 1 cup milk |
| 4 level teaspoons Rumford
baking powder | 1 egg, well-beaten |
| 1 level teaspoon salt | 1 tablespoon melted butter, or
butter substitute. |

Sift together thoroughly the cornmeal, flour, baking powder, salt and sugar. Add gradually the milk, egg and shortening. Bake in hot greased gem pans twenty-five minutes.

*Muffins, Waffles, Short Cake, Gingerbread.**One Egg Muffins*

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| 2½ level cups flour | 2 level tablespoons sugar, or
corn syrup |
| 4 level teaspoons Rumford
baking powder | 1¼ cups milk (about) |
| ⅔ level teaspoon salt | 1 egg |
| 2 tablespoons melted butter, or butter substitute. | |

Sift together thoroughly the flour, baking powder, salt and sugar. Add gradually the milk, egg and shortening. Bake in hot greased gem pans twenty-five minutes.

Twin Mountain Muffins

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|---------------------------------------|--|
| ¼ cup butter, or butter
substitute | 2 level cups flour |
| ¼ cup sugar, or corn syrup | 4 level teaspoons Rumford
baking powder |
| 1 egg, well-beaten | ½ level teaspoon salt |
| 1 cup milk. | |

Cream the shortening, add gradually the sugar, then the egg. Sift the flour, baking powder and salt together thoroughly and add to the first mixture alternately with the milk. Bake in hot buttered gem pans twenty-five minutes.

Queen of Muffins

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|----------------------------|--|
| ⅓ cup butter | 2 level cups flour |
| ½ cup sugar, or corn syrup | 4 level teaspoons Rumford
baking powder |
| 1 egg, well-beaten | ¾ cup milk. |

Cream the butter, add gradually the sugar, then the egg. Sift the flour and baking powder together thoroughly and add alternately with the milk to the first mixture. Bake in hot greased gem pans twenty-five minutes.

Breakfast Muffins

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| 2 level tablespoons butter, or
butter substitute | 1 $\frac{3}{4}$ level cups flour |
| $\frac{1}{4}$ cup sugar, or corn syrup | 3 level teaspoons Rumford
baking powder |
| 1 egg-yolk | $\frac{1}{2}$ level teaspoon salt |
| | $\frac{3}{4}$ cup milk. |

Mix and bake as Twin Mountain Muffins.

Rice Muffins

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|--|---|
| 2 level cups flour | 1 $\frac{1}{2}$ cups milk |
| 4 level teaspoons Rumford
baking powder | 1 egg, well-beaten |
| $\frac{1}{2}$ level teaspoon salt | 2 tablespoons melted butter,
or butter substitute. |
| $\frac{2}{3}$ cup boiled rice | |

Sift together thoroughly the flour, baking powder and salt. Add the rice, working in with the tips of the fingers, and gradually the milk, egg and shortening. Grease muffin rings, place in a greased pan and fill two-thirds full with the mixture. Bake in a moderate oven twenty-five to thirty minutes. The same mixture may be baked in gem pans.

Corn Muffins

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|---|----------------------------|
| 1 level cup corn meal | 1 level teaspoon salt |
| $\frac{3}{4}$ cup flour | $\frac{3}{4}$ cup milk |
| 4 level teaspoons Rumford
baking powder | $\frac{1}{4}$ cup molasses |
| 1 tablespoon melted butter, or butter substitute. | 1 egg, well-beaten |

Sift together thoroughly the corn meal, flour, baking powder and salt. Add gradually the milk and molasses and beat thoroughly, then add the egg and shortening. Bake in hot greased gem pans twenty-five minutes.

Berkshire Muffins

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| $\frac{1}{2}$ cup corn meal | $\frac{1}{2}$ level teaspoon salt |
| $\frac{2}{3}$ cup hot milk | 2 level tablespoons sugar |
| $\frac{1}{2}$ cup boiled rice | 1 egg |
| $\frac{1}{2}$ cup flour | 1 tablespoon melted butter, or
butter substitute. |
| 3 level teaspoons Rumford
baking powder | |

Scald the meal with the hot milk and let stand five minutes. Add the boiled rice, and the flour, baking powder, salt and sugar sifted together thoroughly. Add the yolk of the egg beaten until thick, the shortening and the well-beaten egg white. Bake in hot greased gem pans twenty-five minutes.

Rye Muffins

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| 1 level cup rye flour | 1 cup milk |
| 1 level cup flour | $\frac{1}{4}$ cup molasses |
| 4 level teaspoons Rumford
baking powder | 1 egg, well-beaten |
| 1 level teaspoon salt | 1 tablespoon melted butter, or
butter substitute. |

Sift together thoroughly the flour, baking powder and salt. Add gradually the milk, molasses, egg and shortening. Bake in hot greased gem pans twenty-five minutes. Sugar may be used in place of molasses if preferred.

Graham Muffins, No. 1.

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|---|-----------------------------------|
| $1\frac{1}{4}$ level cups Graham flour | $\frac{1}{2}$ level teaspoon soda |
| 1 level cup flour | 1 level teaspoon salt |
| $2\frac{1}{2}$ level teaspoons Rumford
baking powder | 1 cup sour milk |
| | $\frac{1}{3}$ cup molasses. |

Sift together thoroughly the flour, baking powder, soda and salt. Add the milk to the molasses, and add to the first mixture. Bake in hot greased gem pans twenty-five minutes.

Graham Muffins, No. 2.

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| 1 level cup Graham flour | 1 level teaspoon salt |
| $\frac{3}{4}$ cup flour | 1 cup milk |
| $\frac{1}{4}$ cup sugar, or corn syrup | 1 egg, well-beaten |
| 4 level teaspoons Rumford
baking powder | 1 tablespoon melted butter,
or butter substitute. |

Sift together thoroughly the flour, sugar, baking powder and salt. Add gradually the milk, egg and shortening. Bake in hot greased gem pans twenty-five minutes.

Oatmeal Muffins

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| $\frac{1}{2}$ cup milk | 4 level teaspoons Rumford
baking powder |
| 1 level cup warm cooked
oatmeal | 1 level teaspoon salt |
| 2 level cups flour | 1 egg, well-beaten |
| $\frac{1}{8}$ cup sugar, or corn syrup | 1 tablespoon melted butter,
or butter substitute. |

Add the milk to the warm oatmeal. Sift together thoroughly the flour, sugar, baking powder and salt, and add to the oatmeal, then add the egg and shortening. If cold cooked oatmeal is used less flour will be required, the oatmeal to be worked into the flour.

NOTE:—When substituting oleomargarine for butter, the same quantity may be used as of butter; but of vegetable oils or products containing vegetable oils, use about one-eighth less than of butter.

Squash Muffins

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| 1 cup milk | 4 level teaspoons Rumford |
| $\frac{2}{3}$ cup cooked squash | baking powder |
| $\frac{1}{4}$ cup sugar, or corn syrup | 1 level teaspoon salt |
| 1 egg, well-beaten | 1 tablespoon melted butter, or |
| 2 level cups flour | butter substitute. |

Add the milk to the squash, then the sugar and egg. Sift together thoroughly the flour, baking powder and salt, and add to the first mixture, then add the shortening. Beat thoroughly, and bake in hot greased gem pans twenty-five minutes. If intended for luncheon or tea, one-quarter teaspoon of cinnamon, nutmeg or ginger may be added.

Berry Muffins

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| 2 level tablespoons butter, or | $\frac{1}{2}$ level teaspoon salt |
| butter substitute | 4 level teaspoons Rumford |
| $\frac{1}{3}$ cup sugar, or corn syrup | baking powder |
| 1 egg, well-beaten | 1 cup milk |
| 2 level cups flour | 1 level cup berries. |

Cream the shortening, add gradually the sugar and the egg. Sift the flour, salt and baking powder together thoroughly, add alternately with the milk to the first mixture, reserving one-quarter cup to be mixed with the berries, which should be added last. Bake in hot greased gem pans twenty-five minutes.

Waffles

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|---------------------------------|-----------------------------------|
| $1\frac{3}{4}$ level cups flour | $\frac{1}{2}$ level teaspoon salt |
| 3 level teaspoons Rumford | 1 cup milk |
| baking powder | 2 eggs |
| 1 tablespoon melted butter, or | butter substitute. |

Sift together thoroughly the flour, baking powder and salt. Add gradually the milk with the yolks of the eggs beaten until thick, then add the shortening and the whites of the eggs beaten to a stiff froth. Fry on a hot well-greased waffle iron. Serve with maple syrup.

Virginia Waffles

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|-----------------------------------|-------------------------------------|
| $\frac{1}{2}$ cup white corn meal | 4 level teaspoons Rumford |
| $1\frac{1}{2}$ cups boiling water | baking powder |
| $1\frac{1}{2}$ cups milk | $1\frac{1}{2}$ level teaspoons salt |
| 2 level cups flour | 2 eggs, beaten separately |
| 3 level tablespoons sugar, or | 2 tablespoons melted butter, |
| corn syrup | or butter substitute. |

Cook the meal in the boiling water twenty minutes. Add the milk, then flour, sugar, baking powder and salt sifted

together thoroughly, yolks of the eggs beaten until thick, shortening, and the whites of the eggs beaten stiff. Cook as Waffles.

Rice Waffles

1 $\frac{3}{4}$ level cups flour	$\frac{1}{4}$ level teaspoon salt
2 level tablespoons sugar	$\frac{2}{3}$ cup cold cooked rice
4 level teaspoons Rumford	1 $\frac{1}{2}$ cups milk
baking powder	1 egg
1 tablespoon melted butter, or butter substitute.	

Sift together thoroughly the flour, sugar, baking powder and salt. Work in the rice with the tips of the fingers; add the milk, yolk of egg well-beaten, shortening, and white of the egg beaten stiff. Cook as waffles.

Strawberry Shortcake

2 level cups flour	2 level teaspoons sugar
4 level teaspoons Rumford	$\frac{1}{4}$ cup butter, or butter
baking powder	substitute
$\frac{1}{2}$ level teaspoon salt	$\frac{3}{4}$ cup milk
strawberries.	

Mix the flour, baking powder, salt and sugar and sift twice. Work in the shortening with the tips of the fingers and add the milk gradually. Toss on a floured board, divide into two parts, pat and roll out. Bake in Washington pie tins in a hot oven fifteen minutes. Split and butter. Sweeten strawberries to taste, place on back of the stove until warmed. Crush slightly and put between and on top of the shortcake. Cover the top with whipped cream, sweetened and flavored with vanilla.

To one-half pint thick cream, add one-quarter cup milk and beat until stiff with the egg beater. Add one-quarter cup powdered sugar and one-quarter teaspoon vanilla. Serve at once.

The cream may be omitted. Other fruits may be substituted.

Fruit Shortcake

$\frac{1}{4}$ cup butter, or butter	1 level cup flour
substitute	2 level teaspoons Rumford
$\frac{1}{2}$ cup sugar	baking powder
1 egg, well-beaten	$\frac{1}{4}$ cup milk
fruit.	

Cream the shortening, add gradually the sugar and the egg. Sift the flour and baking powder together thoroughly, and add alternately with the milk to the first mixture. Bake in Washington pie tin. Cool, spread thickly with sweetened fruit.

Cover with whipped cream prepared as in Strawberry Shortcake. Strawberries, peaches, raspberries, apricots, canned quinces, or canned pineapples may be used. In using canned fruits, drain from the syrup and cut in pieces. Dilute the cream with some of the syrup instead of milk.

Soft Molasses Gingerbread

$\frac{1}{3}$ cup shortening	$2\frac{1}{2}$ level teaspoons Rumford
1 cup Porto Rico molasses	baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ level teaspoon soda
2 level cups flour	2 level teaspoons ginger
1 egg, well-beaten.	

Melt the shortening and add to the molasses. Add the milk, then the flour, baking powder, soda and ginger sifted together thoroughly, and the egg. Beat vigorously. Bake in greased cake pans thirty-five or forty minutes.

Cambridge Gingerbread

$\frac{1}{3}$ cup shortening	$\frac{1}{4}$ level teaspoon soda
$\frac{1}{2}$ cup boiling water	$\frac{1}{2}$ level teaspoon salt
1 cup Porto Rico molasses	1 level teaspoon cinnamon
1 egg	$\frac{1}{2}$ level teaspoon clove
2 level cups flour	1 level teaspoon ginger.
3 level teaspoons Rumford	
baking powder	

Melt the shortening in the boiling water, add the molasses and the egg. Sift together thoroughly the flour, baking powder, soda, salt, cinnamon, clove and ginger, and add to the first mixture. Bake in a moderate oven forty minutes.

Hot Water Gingerbread

$\frac{5}{8}$ cup boiling water	5 level teaspoons Rumford
1 cup Porto Rico molasses	baking powder
$2\frac{1}{2}$ level cups flour	$\frac{1}{4}$ level teaspoon soda
$1\frac{1}{2}$ level teaspoons ginger	$\frac{1}{2}$ level teaspoon salt
1 tablespoon melted shortening.	

Add the water to the molasses. Sift together thoroughly the flour, ginger, baking powder, soda and salt. Combine the two mixtures, add the shortening and beat vigorously. Bake in a moderate oven thirty-five minutes.

Soft Sugar Gingerbread

2 eggs	3 level teaspoons Rumford
1 level cup sugar	baking powder
$1\frac{2}{3}$ level cups flour	$1\frac{1}{2}$ level teaspoons ginger
$\frac{1}{2}$ level teaspoon salt	$\frac{2}{3}$ cup thin cream.

Beat the eggs until light, add gradually the sugar. Sift together thoroughly the flour, salt, baking powder and ginger, and add alternately to the first mixture with the cream. Bake in a greased cake pan thirty-five minutes.

Fairy Gingerbread

$\frac{1}{2}$ cup butter, or butter substitute	$1\frac{7}{8}$ level cups bread flour
1 level cup brown sugar	1 level teaspoon Rumford baking powder
$\frac{1}{2}$ cup milk	2 level teaspoons ginger.

Cream the butter, add gradually the sugar, then the milk very slowly. Sift together thoroughly the flour, baking powder and ginger and add to the mixture. Spread thin with a broad-bladed knife on a greased inverted dripping pan. Bake in a moderate oven. Cut in squares before removing from the fire.

Griddle Cakes and Drop Cakes

Griddle Cakes

2 level cups flour	1 egg
4 level teaspoons Rumford baking powder	$1\frac{1}{2}$ cups milk
1 level teaspoon salt	2 tablespoons melted butter, or butter substitute.
2 level tablespoons sugar	

Sift together thoroughly flour, baking powder, salt and sugar. Beat the egg, add to the milk, and pour slowly on the dry ingredients. Mix thoroughly and add the shortening. Drop from the tip of a spoon on a hot griddle well-greased. When full of bubbles, turn and cook the other side. Serve at once.

Bread Griddles

$\frac{1}{2}$ cup boiling water	3 level teaspoons Rumford baking powder
1 level cup stale bread crumbs	1 level teaspoon salt
$1\frac{1}{2}$ cups milk	2 level tablespoons sugar
$1\frac{1}{2}$ level cups flour	1 egg, well-beaten
2 tablespoons melted butter, or butter substitute.	

Add the boiling water to the stale bread crumbs and let stand five minutes. Add the milk. Sift together thoroughly the flour, baking powder, salt and sugar, and add to the bread mixture, then add the egg and shortening. Fry as Griddle Cakes. This makes twenty-four griddle cakes.

Corn Griddles

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|-----------------------------------|------------------------------|
| $\frac{1}{2}$ cup corn meal | 1 level teaspoon salt |
| $1\frac{1}{2}$ cups boiling water | $\frac{1}{4}$ cup sugar |
| 1 cup milk | 1 egg, well-beaten |
| $1\frac{1}{2}$ level cups flour | 2 tablespoons melted butter, |
| 4 level teaspoons Rumford | or butter substitute. |
| baking powder | |

Cook the meal in the boiling water five minutes. Turn into a bowl and add the milk. Sift together thoroughly the flour, baking powder, salt and sugar, and add to the meal mixture, then add the egg and shortening. Fry as Griddle Cakes.

Entire Wheat Griddle Cakes

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| $\frac{1}{2}$ cup entire wheat flour | $\frac{1}{2}$ level teaspoon salt |
| 1 level cup flour | 3 level tablespoons sugar |
| 3 level teaspoons Rumford | 1 egg |
| baking powder | $1\frac{1}{4}$ cups milk |
| 1 tablespoon melted butter, or butter substitute. | |

Sift together thoroughly the flour, baking powder, salt and sugar. Beat egg, add milk, and pour slowly on first mixture. Beat thoroughly, and add shortening. Drop by spoonfuls on a greased hot griddle and cook on one side. When puffed (full of bubbles) and cooked on edges, turn and cook the other side. Serve with butter and maple syrup.

Flour Drop Cakes

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|---------------------------------|--|
| 1 egg | $2\frac{1}{2}$ level teaspoons Rumford |
| $\frac{1}{3}$ cup sugar | baking powder |
| $\frac{1}{2}$ cup milk | $\frac{1}{4}$ level teaspoon salt |
| $1\frac{1}{3}$ level cups flour | 1 teaspoon melted butter, |
| | or butter substitute. |

Beat the egg until very light, add the sugar and continue beating. Add the milk, then the flour, baking powder and salt sifted together thoroughly, and the shortening. Drop by spoonfuls into hot new fat, drain on brown paper and serve hot.

Rye Drop Cakes

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|--|-----------------------------------|
| $\frac{2}{3}$ cup rye flour | $\frac{1}{2}$ level teaspoon salt |
| $\frac{2}{3}$ cup flour | $\frac{1}{2}$ cup milk |
| $2\frac{1}{2}$ level teaspoons Rumford | 2 tablespoons molasses |
| baking powder | 1 egg, well-beaten. |

Sift together thoroughly the flour, baking powder and salt. Add gradually the milk, then the molasses and the egg. Drop by spoonfuls into hot new fat, drain on brown paper and serve hot.

Fritters, Doughnuts, Crullers

Apple Fritters

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|--|-----------------------------------|
| 1 $\frac{1}{3}$ level cups flour | $\frac{1}{4}$ level teaspoon salt |
| 2 level teaspoons Rumford
baking powder | $\frac{2}{3}$ cup milk |
| | 1 egg, well-beaten |
| 2 apples, cut in thin slices. | |

Sift together thoroughly the flour, baking powder and salt. Add the milk and egg, then the sliced apples. Drop by spoonfuls into deep fat hot enough to brown a piece of bread while counting sixty. When cooked, drain on paper, sprinkle with powdered sugar and serve at once.

Peach Fritters

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|--|-----------------------------------|
| 1 level cup flour | $\frac{1}{4}$ level teaspoon salt |
| 1 $\frac{1}{2}$ level teaspoons Rumford
baking powder | $\frac{1}{3}$ cup milk |
| 3 level tablespoons sugar | 1 egg, well-beaten |
| | 3 peaches, cut in small pieces. |

Mix and cook as Apple Fritters. Other fruit may be substituted.

Banana Fritters

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|---------------------------------------|---|
| 5 bananas, cut in quarters | 1 level teaspoon Rumford
baking powder |
| 2 tablespoons wine | $\frac{1}{4}$ level teaspoon salt |
| 2 level tablespoons powdered
sugar | 1 cup milk |
| 1 $\frac{1}{4}$ level cups flour | 1 tablespoon melted butter |
| 2 eggs. | |

Remove the skins from the bananas, cut in halves lengthwise, then across. Place in a shallow dish, pour over the wine, and sprinkle with the sugar; cover and stand one-half hour.

Sift together thoroughly the flour, baking powder and salt. Add the milk gradually, then the butter, yolks of the eggs beaten until thick, and the whites of the eggs beaten to a stiff froth. Drain the bananas, dip in the batter and fry in hot fat. Drain on brown paper, sprinkle with sugar and serve as an entrée or with a wine sauce for dessert.

Orange Fritters

Peel two oranges and separate into sections. Make an opening in each section just large enough to admit of passage for seeds, which should be removed. Dip sections in batter and fry, and serve as other fritters.

Batter. Sift together thoroughly one-and-one-third cups flour, two level teaspoons Rumford Baking Powder and one-quarter level teaspoon salt. Add two-thirds cup milk gradually, and one egg well-beaten.

Doughnuts No. 1

2½ level cups sifted pastry flour	¼ level teaspoon ground mace
2 level teaspoons Rumford baking powder	1 egg and 1 yolk
½ level teaspoons salt	½ cup sugar
	½ cup milk.

Sift together twice the flour, baking powder, salt and mace. Beat the egg and the yolk; beat in the sugar, then the milk and stir the whole into the dry ingredients, mixing all together very thoroughly. The mixture should be rather soft. Take a portion on the board, knead slightly, then roll into a sheet, cut into rounds and fry in deep fat; drain on brown paper. Let the rounds stand on the board a few moments before frying. Lift them from the board to the hand with a wide spatula.

Doughnuts No. 2

4 level cups flour	¼ level teaspoon cinnamon
½ level teaspoon soda	½ tablespoon butter, or butter substitute
2 level teaspoons Rumford baking powder	1 level cup sugar
1¼ level teaspoons salt	1 egg
¼ level teaspoon grated nutmeg	⅞ cup sour milk.

Put the flour in a shallow pan. Add the soda, baking powder, salt, nutmeg, cinnamon and shortening and work into the flour. Add the sugar, egg slightly beaten and sour milk, and stir thoroughly with a mixing spoon. Toss on a board thickly dredged with flour; knead slightly, pat and roll out to one-quarter inch thick, shape with a doughnut cutter. Fry in deep fat, drain on brown paper. If too soft to handle add more flour.

Crullers

¼ cup butter, or butter substitute	¼ level teaspoon grated nutmeg
1 level cup sugar	3½ level teaspoons Rumford baking powder
2 egg-yolks, well-beaten	1 cup milk
2 egg-whites, beaten stiff	powdered sugar and cinnamon.
4 level cups flour	

Cream the shortening, add sugar gradually, egg-yolks and egg-whites. Sift together thoroughly flour, nutmeg and baking

powder and add alternately with the milk to first mixture. Toss on floured board, roll thin, and cut in pieces three inches long by two inches wide; make four one-inch gashes at equal intervals. Take up by running finger in and out of gashes, and lower into deep fat. Take up on a skewer, drain on brown paper, and roll in powdered sugar with just enough cinnamon added to give flavor.

Pastry and Pies

Pastry No. 1

2 level cups flour	1 level teaspoon salt
$\frac{1}{2}$ level teaspoon Rumford baking powder	$\frac{1}{2}$ cup lard, or other shortening ice water.

Sift together thoroughly the flour, baking powder and salt. Cut in the shortening with a knife. Moisten to a dough with ice water. Toss on a floured board, pat and roll out like a jelly roll. Can be used at once.

Pastry No. 2

$1\frac{1}{2}$ level cups flour	$\frac{1}{2}$ level teaspoon salt
$\frac{1}{4}$ level teaspoon Rumford baking powder	$\frac{1}{4}$ cup lard ice water
	$\frac{1}{4}$ cup butter.

Sift together thoroughly the flour, baking powder and salt. Work in the lard with the tips of the fingers. Moisten to a stiff dough with ice water. Toss on a floured board, pat, roll out, dot over with one-half of the butter and dredge with flour; fold twice so as to make three layers. Pat and roll out, dot over with the remainder of the butter and dredge with flour; fold as before. Pat and roll out; chill and the pastry is ready for use. It is well to make this pastry the day before using. Fold in a napkin, place in a tightly covered tin pail and put in the ice box.

Prune Pie

$\frac{1}{2}$ lb. prunes	1 tablespoon lemon juice
$\frac{1}{2}$ cup sugar, scant	$1\frac{1}{2}$ level teaspoons butter
3 level tablespoons flour.	

Soak the prunes over night in water to cover. Cook with the sugar until tender. There should be one-and-one-half

Cocoanut Filling

2 egg-whites powdered sugar
 grated cocoanut.

Beat the egg-whites until stiff, add enough powdered sugar to spread. Spread over the cake and sprinkle with grated fresh cocoanut. Use for a layer cake, having the filling between and on top.

White Mountain Cream

1 level cup sugar $\frac{1}{2}$ teaspoon vanilla, or
 $\frac{1}{3}$ cup water flavoring to taste.
1 egg-white

Boil the sugar and water together until it threads. Pour the syrup slowly into the beaten egg-white. Beat until cool enough to spread, then add the flavoring. One square of melted chocolate may be added for a delicious chocolate frosting.

Chocolate Frosting

$\frac{3}{4}$ cup sugar 3 tablespoons milk
2 squares chocolate 1 egg-yolk.

Melt the chocolate, add the sugar and the milk. Cook in a double boiler until smooth; add the egg-yolk and cook one minute. Spread on the cake.

Opera Caramel Frosting

$1\frac{1}{2}$ level cups brown sugar $\frac{3}{4}$ cup thin cream
 $\frac{1}{2}$ level tablespoon butter.

Cook until a ball is formed when the mixture is tried in cold water. Beat until ready to spread.

Boiled Frosting

1 level cup sugar 1 teaspoon vanilla, or
 $\frac{1}{2}$ cup water $\frac{1}{2}$ tablespoon lemon juice.
2 egg-whites

Make same as White Mountain Cream. This frosting, on account of the larger quantity of egg, does not stiffen so quickly as White Mountain Cream, and is, therefore, more successfully made by the inexperienced.

Puddings

Cottage Pudding

$\frac{1}{4}$ cup butter, or butter substitute $\frac{1}{2}$ cup sugar 1 egg, well-beaten	2 level cups flour $2\frac{1}{2}$ level teaspoons Rumford baking powder $\frac{1}{2}$ level teaspoon salt 1 cup milk.
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Cream the shortening, add gradually the sugar and egg. Sift together thoroughly the flour, baking powder and salt and add alternately with the milk to the first mixture. Bake in a moderate oven thirty-five minutes. Serve with Vanilla or Hard Sauce. (See pages 38-39.)

Orange Puffs

$\frac{1}{3}$ cup butter, or butter substitute 1 level cup sugar 2 eggs	$1\frac{3}{4}$ level cups flour 3 level teaspoons Rumford baking powder $\frac{1}{2}$ cup milk.
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Mix as Cottage Pudding and bake in small tins. Serve hot with Orange Sauce. (See page 39.)

Chocolate Pudding

3 eggs 1 level cup powdered sugar 1 level cup flour	$\frac{1}{4}$ level teaspoon salt 1 level teaspoon Rumford baking powder 3 tablespoons boiling water.
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Beat the whites of the eggs stiff and add gradually the powdered sugar. Beat the yolks until thick, and add. Sift the flour, salt and baking powder together thoroughly and add to the first mixture with the water. Spread as thin as possible and bake in a moderate oven. Spread with a chocolate filling and roll like a jelly roll. Serve with Vanilla Sauce. (See page 38.)

Chocolate Filling. Melt two squares chocolate, add one-half cup each of sugar and water, and one teaspoon butter. Mix one-and-one-half tablespoons cornstarch with one-half cup milk and add to the first mixture. Cook over hot water eight minutes.

NOTE:—When substituting oleomargarine for butter, the same quantity may be used as of butter; but of vegetable oils or products containing vegetable oils, use about one-eighth less than of butter.

Apple Pudding

1½ level cups flour	3 level tablespoons butter
2 level teaspoons sugar	½ cup milk
¼ level teaspoon salt	apples
1½ level teaspoons Rumford	½ level teaspoon grated
baking powder	nutmeg, or cinnamon
2 teaspoons lemon juice.	

Sift together thoroughly the flour, sugar, salt and baking powder. Work in the butter with the tips of the fingers; add the milk. Pare and cut the apples in quarters. Butter a quart pudding dish and fill two-thirds with the fruit. Sprinkle with enough sugar to sweeten, and add nutmeg or cinnamon and lemon juice. Cover and bake until the apples are soft. Pat and roll lightly the dough mixture, place over the apples, cover and bake twenty minutes. Serve with Hard Sauce. (See page 39.)

Peach Dumplings

1½ level cups flour	1 level teaspoon butter
2 level teaspoons Rumford	½ cup milk
baking powder	3 peaches.

Sift together thoroughly the flour and baking powder. Work in the butter with the tips of the fingers and add the milk. Toss on a floured board, pat and roll out to a little less than one-half inch in thickness. Peel the peaches, cut in halves and remove the stones. Cut the dough into rounds large enough to enclose the peach halves. Place in a greased steamer and cook over boiling water for twenty minutes. Serve with Cream Sauce No. 2. (See page 39.) Sections of apples may be used instead of peaches.

Steamed Apple Pudding

2 level cups flour	½ level teaspoon salt
2½ level teaspoons Rumford	1 level tablespoon butter
baking powder	⅞ cup milk
3 or 4 apples, cut in slices.	

Mix the flour, baking powder and salt together and sift twice. Work in the butter with the tips of the fingers and add the milk. Line the bottom and sides of a well-greased mould with the dough mixture. Put in the apples, sprinkle with sugar, one-quarter teaspoon salt, and one-quarter teaspoon nutmeg. Steam one hour and twenty minutes.

Strawberry Cottage Pudding

$\frac{1}{3}$ cup butter, or butter substitute	$1\frac{3}{4}$ level cups flour
1 level cup sugar	3 level teaspoons Rumford baking powder
1 egg	$\frac{1}{2}$ cup milk.

Mix same as Cottage Pudding, and bake twenty-five minutes in shallow pan; cut in squares and serve with strawberries (sprinkled with sugar and slightly mashed) and Cream Sauce, No. 1, (see page 39). *Sliced peaches* may be used in place of strawberries.

Berry Pudding

2 level cups flour	$\frac{1}{2}$ level teaspoon salt
4 level teaspoons Rumford baking powder	1 level tablespoon butter
	$\frac{7}{8}$ cup milk
	$\frac{1}{2}$ cup berries.

Sift together thoroughly the flour, baking powder and salt. Work in the butter with the tips of the fingers and add the milk and berries. Turn into a buttered mould, and steam one-and-one-half hours. Serve with Wine Sauce. (See page 39.)

Snow Balls

$\frac{1}{2}$ cup butter	$2\frac{1}{4}$ level cups flour
1 level cup sugar	$3\frac{1}{2}$ level teaspoons Rumford baking powder
$\frac{1}{2}$ cup milk	4 egg-whites.

Cream the butter, add gradually the sugar and milk. Add the flour and baking powder sifted together thoroughly, then the egg-whites beaten until stiff. Steam in greased cups thirty-five minutes. Serve with preserved quince.

St. James Pudding

$\frac{1}{3}$ cup butter, or butter substitute	3 level teaspoons Rumford baking powder
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ level teaspoon clove
$\frac{1}{2}$ cup molasses	$\frac{1}{4}$ level teaspoon allspice
2 level cups flour	$\frac{1}{2}$ level teaspoon nutmeg
$\frac{1}{2}$ level teaspoon salt	$\frac{1}{2}$ lb. dates, cut in pieces.

Melt the shortening, add to the milk and molasses. Sift together thoroughly the flour, baking powder, salt, clove, allspice and nutmeg, and add with the dates. Turn into a greased mould and steam two-and-one-half hours.

NOTE:—When substituting oleomargarine for butter, the same quantity may be used as of butter; but of vegetable oils or products containing vegetable oils, use about one-eighth less than of butter.

Graham Pudding

- | | |
|---|--|
| $\frac{1}{4}$ cup butter, or butter substitute melted | $2\frac{1}{2}$ level teaspoons Rumford baking powder |
| $\frac{1}{2}$ cup milk | $1\frac{1}{2}$ level teaspoons salt |
| $\frac{1}{2}$ cup molasses | 1 level cup raisins, stoned and cut in pieces. |
| 1 egg, well-beaten | |
| $1\frac{1}{2}$ level cups Graham flour | |

To the shortening add the milk, molasses and the egg; then the flour, baking powder and salt sifted together thoroughly, and the raisins. Turn into a greased mould and steam two-and-one-half hours. Serve with Wine Sauce. (See page 39.)

Fig Pudding

- | | |
|--------------------------------------|---|
| $\frac{2}{3}$ cup suet | 2 cups soft bread crumbs, heaped |
| $\frac{1}{2}$ lb. figs, chopped fine | $1\frac{1}{2}$ level teaspoons salt |
| 2 eggs, well-beaten | 1 level teaspoon Rumford baking powder. |
| $\frac{1}{2}$ cup milk | |

Chop the suet, and cream, using the hand. Add the figs, then the eggs and milk to the bread crumbs mixed with the salt and baking powder. Combine the mixtures, turn into a greased mould and steam three hours. Serve with Yellow Sauce. (See page 39.)

Suet Pudding

- | | |
|---|-------------------------------------|
| $\frac{2}{3}$ cup suet, chopped fine | 1 level teaspoon salt |
| $\frac{2}{3}$ cup molasses | $\frac{1}{2}$ level teaspoon ginger |
| $\frac{2}{3}$ cup milk | $\frac{1}{2}$ level teaspoon clove |
| 2 level cups flour | $\frac{1}{2}$ level teaspoon nutmeg |
| 3 level teaspoons Rumford baking powder | 1 level teaspoon cinnamon. |

Cream the suet, add the molasses and milk. Sift together thoroughly the flour, baking powder, salt, ginger, clove, nutmeg and cinnamon, and add. Turn into a greased mould and steam three hours.

Hunter's Pudding

- | | |
|---|---|
| $\frac{2}{3}$ cup suet, chopped fine | $\frac{1}{2}$ level teaspoon clove |
| $\frac{2}{3}$ cup molasses | $\frac{1}{2}$ level teaspoon mace |
| $\frac{2}{3}$ cup milk | $\frac{1}{2}$ level teaspoon allspice |
| 2 level cups flour | 1 level teaspoon cinnamon |
| 3 level teaspoons Rumford baking powder | 1 level cup raisins, stoned and cut in pieces |
| 1 level teaspoon salt | 2 level tablespoons flour. |

Mix as suet pudding, add the raisins mixed with two tablespoons flour. Turn into a greased mould and steam three hours. Serve with Brandy Sauce. (See page 40.)

Cracker Plum Pudding

6 common crackers	3 eggs
4½ level tablespoons butter	2 tablespoons milk
1 level cup raisins	⅓ cup sugar
1 quart milk	½ level teaspoon salt
¼ level teaspoon grated nutmeg.	

Split and butter the crackers, allowing three-quarters tablespoon of butter to each cracker. Stone the raisins and place between the cracker halves, putting them together in their original shape. Pour over the crackers the milk, scalded and cooled. Let stand over night. In the morning add the eggs, beaten and diluted with the two tablespoons of milk, sugar, salt and nutmeg. Bake forty-five minutes. Serve with Wine Sauce. (See page 39.)

Rice Pudding

4 cups milk	½ level teaspoon salt
⅓ cup rice	⅓ cup sugar
grated rind ½ lemon.	

Wash rice, mix ingredients, and pour into buttered pudding-dish. Bake three hours in a very slow oven, stirring three times during first hour of baking to prevent rice from settling.

Plain Bread Pudding

1 small loaf stale bread	⅓ cup sugar
1 quart milk	¼ cup butter, melted
2 eggs, well-beaten	½ level teaspoon salt
1 teaspoon vanilla.	

Remove the soft part from the loaf, and put through a colander (there should be two cupfuls.) Scald the milk, pour over the crumbs, let stand until cool. Add the eggs, sugar, butter, salt and vanilla. Bake in a buttered pudding-dish, in a slow oven, one hour. Serve with Vanilla Sauce. (See page 38.)

Apple Pudding

1 loaf stale bread	grated rind and juice ½ lemon
¼ cup butter	½ level teaspoon grated
1 quart sliced apples	nutmeg.
¼ cup sugar	

Prepare the crumbs as for Plain Bread Pudding. Melt the butter and add to the crumbs. Put a layer in the bottom of

a pudding-dish, add the apples, and sprinkle with the sugar, nutmeg and lemon mixed together, then cover with the remaining crumbs. Bake until the apple is tender, covering the first half hour. Serve with sugar and cream, or Cream Sauce. (See page 39.)

Indian Pudding

1 quart milk	$\frac{1}{2}$ cup molasses
$\frac{1}{3}$ cup Indian meal	1 level teaspoon salt
1 level teaspoon ginger.	

Scald the milk, pour slowly on the meal, add the molasses, salt and ginger. Bake in a slow oven two hours. Serve with butter or cream. The ginger may be omitted if desired. If baked too rapidly it will not whey.

Caramel Custard

1 quart milk	5 eggs
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ level teaspoon salt
1 teaspoon vanilla.	

Scald the milk. Add the sugar after stirring constantly until melted and light brown. Beat the eggs slightly, add salt and pour on the hot milk. Add the vanilla, strain into a buttered mould; set in a pan of hot water and bake about thirty minutes.

Charlotte Russe

$\frac{1}{4}$ box gelatine	$\frac{1}{3}$ cup powdered sugar
$\frac{1}{4}$ cup cold water	1 teaspoon vanilla
$\frac{1}{3}$ cup cream	3 cups cream
6 lady fingers.	

Soak the gelatine in the cold water, dissolve in the cream scalded. Add the powdered sugar and vanilla. When it begins to thicken fold in the whip from three cups of cream. Line moulds with lady fingers, turn in the mixture and chill.

Chocolate Cream

1 pint milk	$1\frac{1}{2}$ squares chocolate
5 level tablespoons cornstarch	3 tablespoons hot water
$\frac{1}{2}$ cup sugar	3 egg-whites
$\frac{1}{4}$ level teaspoon salt	1 teaspoon vanilla.

Scald the milk. Mix the cornstarch with the sugar and salt, dilute with a little cold milk, add to the scalded milk and

cook ten minutes. Melt the chocolate, add the hot water, stir until smooth, and add to the cooked mixture; then add the whites of the eggs, beaten stiff. Stir constantly one minute, remove from the fire and add the vanilla; mould and chill. Serve with cream.

Jellied Fruit

$\frac{1}{4}$ box gelatine	juice 1 orange
$\frac{1}{4}$ cup cold water	juice $\frac{1}{2}$ lemon
1 cup boiling water	2 bananas
$\frac{2}{3}$ cup sugar	$1\frac{1}{2}$ oranges
$\frac{1}{2}$ cup Sauterne	4 figs
	$\frac{1}{4}$ lb. dates.

Soak the gelatine in cold and dissolve in boiling water. Add the sugar, Sauterne, orange and lemon juice; strain. Cover the bottom of a mould with jelly, when firm decorate with fruit in some design, add more jelly and when firm, another layer of fruit. So continue until all is used. The bananas should be cut in slices; the oranges lengthwise in slices; the figs in strips, and the dates in quarters. Chill and serve with whipped cream.

Peach Tapioca

1 can peaches	boiling water
$\frac{1}{4}$ cup powdered sugar	$\frac{1}{2}$ cup sugar
1 cup tapioca	$\frac{1}{2}$ level teaspoon salt.

Drain peaches, sprinkle with powdered sugar and let stand one hour. Soak tapioca one hour in cold water to cover. To peach syrup add enough boiling water to make three cups; heat to boiling point, add tapioca drained from cold water, sugar and salt; then cook in double boiler until transparent. Line a mould or pudding-dish with peaches cut in quarters, fill with tapioca and bake in a moderate oven thirty minutes; cool slightly, turn on a dish, serve with Cream Sauce No. 1. (See page 39.)

Pudding Sauces

Vanilla Sauce

$\frac{1}{2}$ cup sugar	1 cup water
2 level tablespoons cornstarch	2 level tablespoons butter
1 teaspoon vanilla.	

Mix the sugar and cornstarch, add the water and boil five minutes. Remove from the fire and add the butter and vanilla.

Cream Sauce No. 1

$\frac{1}{2}$ pint thick cream	$\frac{1}{3}$ cup powdered sugar
$\frac{1}{3}$ cup milk	$\frac{1}{2}$ teaspoon vanilla.

Mix the cream and milk and beat with an egg beater until stiff. Add the sugar and vanilla.

Cream Sauce No. 2

1 egg	$\frac{1}{2}$ cup thick cream
1 level cup powdered sugar	$\frac{1}{3}$ cup milk
	$\frac{1}{2}$ teaspoon vanilla.

Beat the white of the egg until stiff, add the well-beaten yolk and beat in gradually the sugar. Dilute the cream with the milk, beat until stiff. Add the vanilla, and add to the first mixture.

Yellow Sauce

2 eggs	1 level cup sugar
	1 teaspoon vanilla.

Beat the eggs until very light, add gradually the sugar and beat again, then add the vanilla.

Orange Sauce

3 egg-whites	2 oranges, juice and rind
1 level cup powdered sugar	1 lemon, juice.

Beat the whites of the eggs until stiff, add the sugar and beat. Add the orange rind and fruit juices. Use blood oranges when possible.

Hard Sauce

$\frac{1}{3}$ cup butter	$\frac{1}{3}$ teaspoon extract lemon
1 level cup powdered sugar	$\frac{2}{3}$ teaspoon vanilla.

Cream the butter, add gradually the sugar, lemon and vanilla.

Wine Sauce

$\frac{1}{4}$ cup butter	2 tablespoons milk
$\frac{1}{2}$ cup sugar	2 tablespoons wine.

Cream the butter, add gradually the sugar. Add the milk and wine very slowly to the first mixture to prevent separation. It should not be chilled, but kept in a warm place until served.

Brandy Sauce

$\frac{1}{4}$ cup butter
1 level cup sugar
2 tablespoons brandy

2 egg-yolks
2 egg-whites
 $\frac{1}{2}$ cup milk or cream.

} well-beaten

Cream the butter, add gradually the sugar, the brandy very slowly, egg-yolks and the milk or cream. Cook over hot water until it thickens like a custard, then pour on the egg-whites.

Recipes for the Chafing Dish

These recipes, although prepared especially for the use of the Chafing Dish, will be equally satisfactory cooked over the range.

Oyster Grill

1 pint oysters

butter, salt, pepper, to taste.

Wash, pick over and drain the oysters. Put in the chafing dish and cook until plump, removing the liquor as it flows from the oysters. Season with butter, salt and pepper, and serve at once with small crackers.

Celeried Oysters

1 pint oysters
salt and pepper
 $\frac{1}{3}$ cup melted butter

$\frac{1}{2}$ cup fine cracker crumbs
 $1\frac{1}{2}$ cups thin white sauce
2 stalks celery, chopped fine
4 slices toast.

Wash the oysters, drain and dry between towels. Season with salt and pepper, dip in melted butter, then in fine cracker crumbs. Cook in hot buttered chafing dish. Arrange on toast, pour over white sauce and sprinkle with celery.

White Sauce. Melt two tablespoons butter, add two tablespoons flour, one-quarter teaspoon each of salt and pepper, then gradually one cup of scalded milk.

Chicken and Oysters

2 level tablespoons butter
3 level tablespoons flour
 $\frac{1}{2}$ level teaspoon salt
 $\frac{1}{2}$ level saltspoon celery salt
 $\frac{1}{4}$ level saltspoon pepper

1 cup milk
1 cup cooked chicken, cut
in dice
1 cup oysters
5 slices toast.

Melt the butter, add the flour, salt and pepper. When well mixed add gradually the milk, then the oysters, after washing and draining them, and the chicken. As soon as the oysters are plump serve on toast.

Veal may be substituted for chicken.

Oysters à la D'Uxelles

1 pint oysters	$\frac{1}{2}$ level teaspoon salt
2 level tablespoons butter	$\frac{1}{2}$ teaspoon lemon juice
2 tablespoons chopped mushrooms	few grains cayenne
2 level tablespoons flour	1 egg-yolk
	1 tablespoon sherry.

Clean oysters, heat to boiling point and drain. Reserve liquor and strain through cheese cloth ; there should be three-fourths cup. Cook butter and mushrooms five minutes, add flour and oyster liquor gradually ; then cook three minutes. Add salt, lemon juice, cayenne, oysters, egg and sherry. Serve on pieces of toasted bread or zephyrettes.

Warmed Over Mutton

3 level tablespoons butter	1 cup mutton gravy
3 level tablespoons flour	$\frac{1}{4}$ tumbler currant jelly
$\frac{1}{4}$ level teaspoon salt	$1\frac{1}{2}$ tablespoons sherry
$\frac{1}{4}$ level saltspoon pepper	6 slices mutton.

Brown the butter, add the flour, salt and pepper, and cook two minutes. Add the gravy and when thick beat the jelly and add. Allow the meat to heat and add the sherry.

Breaded Tongue with Tomato Sauce

6 slices cooked corned tongue	1 slice onion
$\frac{1}{3}$ cup dried bread crumbs	a bit of bay leaf
1 egg	3 level tablespoons flour
3 level tablespoons butter	salt
$\frac{1}{2}$ can tomatoes	pepper.

The tongue should be cut in slices a little less than one-half inch thick. Dip in crumbs, egg and crumbs, and sauté in butter. Place on a dish and pour around the sauce. Cook the tomatoes, onion and bay leaf fifteen minutes ; strain and add to the butter and flour cooked together. Season to taste with salt and pepper.

Meat Balls

$\frac{1}{2}$ lb. lean raw beef	pepper
salt	a few drops onion juice
1 level tablespoon butter.	

Chop the meat fine. If you have a meat chopper use it by all means. Season to taste with salt, pepper and onion juice. Make in small balls without packing the meat too closely. Handle as little as possible. When the chafing dish is hot, butter just enough to prevent sticking; toss in the balls, shake gently for three minutes. Season with salt, pepper and butter.

Scrambled Eggs with Sweetbreads

4 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ level teaspoon salt	1 sweetbread, parboiled and
$\frac{1}{8}$ level teaspoon pepper	cut in dice
2 level tablespoons butter.	

Beat eggs slightly with silver fork, add salt, pepper, milk and sweetbread. Put butter in hot chafing dish; when melted, pour in the mixture. Cook until of creamy consistency, stirring and scraping from the bottom of pan.

Eggs a la Caracas

2 oz. smoked dried beef	few grains cinnamon
1 cup tomatoes	few grains cayenne
$\frac{1}{4}$ cup grated cheese	2 level tablespoons butter
few drops onion juice	3 eggs, well-beaten.

Pick over beef and chop fine, add tomatoes, cheese, onion juice, cinnamon and cayenne. Melt butter, add mixture, and when heated add eggs. Cook until eggs are of creamy consistency, stirring and scraping from bottom of pan.

Soufflés aux Rhum

2 egg-yolks	1 tablespoon rum
6 level tablespoons powdered sugar	4 egg-whites
	butter.

Beat the yolks of the eggs until thick. Add gradually the sugar, then the rum and continue beating. Beat the whites until stiff and dry; fold into the first mixture. Butter the pan, turn in half of the mixture, brown and fold. Be careful not to over-cook. The centre should be soft and creamy.

Other flavorings may be used in place of rum:

Anchovy Toast with Eggs

5 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ level teaspoon salt	1 heaping tablespoon butter
$\frac{1}{2}$ level saltspoon pepper	6 slices toast
anchovy paste.	

Beat the eggs slightly, add salt, pepper and milk. Melt the butter, add the egg mixture and stir until creamy. Spread the toast with anchovy paste, arrange on a platter and pour over the egg.

Eggs à la Goldenrod

1 level tablespoon butter	1 cup milk
1 level tablespoon flour	3 hard boiled eggs
$\frac{1}{2}$ level teaspoon salt	3 slices toast
$\frac{1}{2}$ level saltspoon pepper	parsley.

Put the butter in a chafing dish, and when bubbling add the flour, salt, pepper, and gradually the milk. Add the whites of the eggs chopped fine. When hot pour over the toast. Rub the yolks through a strainer over all, and garnish with parsley.

Oyster Rarebit

1 cup oysters	$\frac{1}{4}$ level teaspoon salt
2 level tablespoons butter	few grains cayenne
$\frac{1}{2}$ lb. cheese cut fine	2 eggs
6 slices toast.	

Parboil the oysters and remove the tough muscle. Drain and reserve the liquor. Melt the butter, add the cheese, salt and cayenne. Beat the eggs, add the oyster liquor and add gradually to the melted cheese. Add oysters and serve on toast.

Plain Rarebit

2 level tablespoons butter	a few grains cayenne
$\frac{1}{2}$ lb. cheese cut fine	$\frac{1}{2}$ cup thin cream
$\frac{1}{4}$ level teaspoon salt	2 egg-yolks
12 zephyrettes (crackers.)	

Melt the butter, add the cheese, salt and cayenne. When the cheese is nearly melted, add gradually the cream and the egg-yolks slightly beaten. Pour over the crackers.

Lobster à la Newburg

2 lbs. lobster	slight grating nutmeg
$\frac{1}{4}$ cup butter	1 tablespoon sherry
$\frac{1}{2}$ level teaspoon salt	1 tablespoon brandy
few grains cayenne	$\frac{1}{3}$ cup thin cream
	2 egg-yolks.

Remove lobster meat from shell and cut in slices. Melt butter, add lobster and cook three minutes. Add salt, cayenne, nutmeg, sherry and brandy; cook one minute, then add cream and yolks of eggs slightly beaten, and stir until thickened. Serve with toast.

Clams à la Newburg

1 pint clams	3 tablespoons sherry or
2 level tablespoons butter	Madeira wine
$\frac{1}{2}$ level teaspoon salt	$\frac{1}{2}$ cup thin cream
few grains cayenne	3 egg-yolks.

Clean clams, remove soft parts and finely chop hard parts. Melt butter, add chopped clams, salt, cayenne and wine. Cook eight minutes, add soft parts of clams and cream. Cook two minutes, then add egg-yolks slightly beaten, diluted with some of the hot sauce.

Shrimps à la Newburg

1 pint shrimps	1 teaspoon lemon juice
3 level tablespoons butter	1 level teaspoon flour
$\frac{1}{2}$ level teaspoon salt	$\frac{1}{2}$ cup cream
few grains cayenne	2 egg-yolks
	2 tablespoons sherry.

Clean shrimps and cook three minutes in two tablespoons butter. Add salt, cayenne and lemon juice, and cook one minute. Remove shrimps and put remaining butter in chafing-dish, add flour and cream; when thickened add yolks of eggs slightly beaten, shrimps and sherry. Serve with toast.

Fish à la Provençale

$\frac{1}{4}$ cup butter	yolks 4 hard boiled eggs
$2\frac{1}{2}$ level tablespoons flour	1 teaspoon anchovy essence
2 cups milk	2 cups cold boiled flaked fish.

Make a sauce of butter, flour and milk. Mash yolks of eggs and mix with anchovy essence, add to sauce, then add fish. Serve as soon as heated.

Shredded Ham with Currant Jelly Sauce

$\frac{1}{2}$ level tablespoon butter	$\frac{1}{4}$ cup sherry
$\frac{1}{3}$ cup currant jelly	1 cup cold cooked ham, cut in
few grains cayenne	small strips.

Put butter and currant jelly into the chafing dish. As soon as melted, add cayenne, sherry and ham ; simmer five minutes.

Devilled Bones

2 level tablespoons butter	drumsticks, second joints and
1 tablespoon Chili sauce	wings of a cooked chicken
1 tablespoon Worcestershire	salt
sauce	pepper
1 tablespoon walnut catsup	flour
1 level teaspoon made mustard	$\frac{1}{2}$ cup hot stock
few grains cayenne	finely chopped parsley.

Melt butter and add Chili sauce, Worcestershire sauce, walnut catsup, mustard and cayenne. Cut four small gashes in each piece of chicken. Sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on stock, simmer five minutes and sprinkle with chopped parsley.

Recipes for Teas, Reception, etc.

In making beverages with hot water, the water should be freshly boiled.

Russian Tea

3 teaspoons tea	thin slices lemon
3 cups boiling water	loaf sugar.

Scald the teapot, which should be earthen or china. Put in the tea and pour over the boiling water. Let stand in a warm place to infuse for five minutes. Serve with a slice of lemon to each cup, and sugar to taste ; or add lemon juice and sugar to taste, and garnish with candied cherries.

Cocoa

1 quart milk	4 level tablespoons prepared
1 cup boiling water	cocoa
	4 level tablespoons sugar.

Scald the milk ; mix the cocoa and sugar, add enough of the hot water to form a thin paste. Add the remainder of the water and boil one minute. Pour into the scalded milk and

beat with an egg-beater two minutes. Serve in chocolate cups with whipped cream, sweetened and flavored with vanilla. Not as rich as chocolate and a desirable substitute at five o'clock teas.

Pineapple Lemonade

1 cup sugar	1 can grated pineapple
1 pint water	juice 3 lemons
	1 quart ice-water.

Make a syrup by boiling the sugar and water ten minutes. Add the pineapple and lemon juice. Cool, strain, and add the ice-water. Serve in lemonade glasses.

Fruit Punch

2 cups sugar	1 can grated pineapple
1 cup water	1 pint strawberry syrup
1 cup tea	ice-water
juice 5 lemons	$\frac{1}{2}$ pint Maraschino cherries
juice 5 oranges	1 quart bottle Apollinaris.

Make a syrup by boiling the sugar and water ten minutes. Add the tea, fruit juices, pineapple and strawberry syrup. Let stand thirty minutes; strain, add enough ice-water to make one-and-one-half gallons of liquid, turn into a large punch-bowl over a piece of ice and add the cherries and Apollinaris water. This amount will serve fifty people.

Russian Sandwiches

Spread zephyrettes with thin slices of cream cheese; cover with chopped olives, mixed with Mayonnaise. Place a zephyrette over each and press together.

Chicken Sandwiches

Spread thin slices of bread cut in fancy shapes with cold boiled chicken mixed with Mayonnaise. Serve on a doily.

Nut Sandwiches

Mix equal parts of grated Swiss cheese and chopped English walnut meat. Season with salt and cayenne. Spread between thin slices of bread slightly buttered and cut in fancy shapes.

Egg Sandwiches

Chop finely the whites of hard-boiled eggs; force the yolks through a strainer or potato ricer. Mix yolks and whites, season with salt and pepper and moisten with Mayonnaise or

Cream salad dressing. Remove end slice from bread ; spread end of loaf sparingly and evenly with the mixture ; cut off as thin a slice as possible. Repeat until the number of slices required are prepared. Remove crusts, put together in pairs and cut into squares, oblongs or triangles.

Sardine Canapés

Spread circular pieces of toasted bread with sardines (from which bones have been removed) rubbed to a paste with a small quantity of creamed butter and seasoned with Worcester-shire sauce and a few grains cayenne. Place in the centre of each a stuffed olive, made by removing stone and filling cavity with sardine mixture. Around each arrange a border of the finely-chopped whites of hard-boiled eggs.

Salted Almonds

Blanch half a pound of almonds by pouring over them one pint boiling water ; let stand three minutes. Drain and cover with cold water. Remove the skins and dry the almonds on a towel. Fry in hot fat, using equal parts of butter and lard. Drain on brown paper and sprinkle with salt.

Orange Frappé

1 quart water
1 pint sugar

1 pint orange juice
juice 2 lemons.

Make a syrup by boiling the water and sugar twenty minutes. Add the fruit juice, cool, strain and freeze. For the freezing use equal parts of rock salt and finely-crushed ice.

Café Frappé

1 egg-white
 $\frac{1}{2}$ cup cold water

$\frac{1}{2}$ cup ground coffee
4 cups boiling water

1 cup sugar.

Beat white of egg slightly, add cold water and mix with coffee ; turn into scalded coffee-pot, add boiling water and boil one minute ; place on back of range ten minutes ; strain, add sugar, cool and freeze to a mush, using equal parts ice and salt. Serve in frappé glasses, with whipped cream sweetened and flavored.

RUMFORD

COMPLETE

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